

## Course Details - FBP20117 Certificate II in Food Processing - Youth Education Centre

EASVA Title	Certificate II in Food Processing		
Qualification	FBP20117 Certificate II in Food Processing		
RTO	Independent Institute of Food Processing (National Code 40123)		
Host Organisation	Youth Education Centre		
Course Length	1 Semester (0.5 years) Program will run in semester two		
Course Description	Certificate II in Food Processing is delivered in conjunction with Independent Institute (IIFP). It is tailored as an introduction to Café, Sales & Barista and is ideal for students wishing to pursue a career in the food or hospitality industry. Barista skills, sweet and savoury food preparation, food safety, hygiene & HACCP as well as customer service and presentation are all covered in detail. This qualification is nationally recognised and accredited and will contribute towards a student's SACE Stage 1 credits, up to a maximum of 85 for a successful completion of this entire qualification. Upon completion, students will be issued with a Certificate or Statement of Attainment with units achieved.		
Pathways	This certificate is designed to be an introduction to Café, Sales & Barista		
Other Requirements	Students are required to complete 30 hours of vocational placement and individual learning assignments which will contribute towards their overall qualification. This can be made up of school-based activities such as working in the school canteen, sausage sizzles and morning teas.		
Delivery Location(s)	Youth Education Centre, 26-56 Goldsborough Road, Cavan, SA, 5094 Flexicentre, Montgomery Road, Kilburn		
Dates and Times	18 weekly sessions at Youth Education Centre on Wednesdays from 09:00 until 15:00. Commencement date 21/07/21. 18 weekly sessions at Youth Education Centre on Wednesdays from 09:00 until 15:00. Commencement date 20/07/22.		
Work Placement	4 days Students are required to complete 30 hours of vocational placement and individual learning assignments		
SACE Details	SACE Stage 1, 85 SACE credits		
Units Of Competency	Core	FDFOHS2001A FDFOP2063A FDFOP2064A MSMENV272	Participate in OHS processes (40 nominal hours) Apply quality systems and procedures (30 nominal hours) Provide and apply workplace information (30 nominal hours) Participate in environmentally sustainable work practices (30 nominal hours)
	Elective	FDFFS2001A FBPBEV2002 SITHFAB005  SITXFSA001 FDFOP2004A FBPPBK2002 FBPOPR2048 FBPOPR2029 FBPOPR2046 FBPRBK2003	Implement the food safety program and procedures (30 nominal hours) Manufacture roast and ground coffee (100 nominal hours) Prepare and serve espresso coffee – *prerequisite SITXFSA001 use hygienic practices for food safety (30 nominal hours)  Use hygienic practices for food safety (15 nominal hours) Clean and sanitise equipment (30 nominal hours) Operate a pastry forming and filling process (40 nominal hours) Pre-process raw materials (40 nominal hours) Operate a baking process (50 nominal hours) Operate a production process (50 nominal hours) Assist sponge cake production (80 nominal hours)
			Nominal hours are used for SACE purposes and are not reflective of actual delivery hours
Training Cost	\$2,400.00 This information is correct at time of publishing but is subject to change TGSS students fee free \$2400 for non TGSS students For more information on TGSS funding visit WorkReady website - <a href="http://skills.sa.gov.au">skills.sa.gov.au</a> - or call the WorkReady info line 1800 506 266		
Other Costs	\$110.00 \$110 for apron and other materials		
Number Of Students	Minimum	To be advised	
	Maximum	12	
Public Transport	Youth Education Centre - Flexicentre Campus Montgomery Road, Kilburn Traine: Kilburn Train Station Station is on the Gawler Line and is a 5 min walk from the Flexicentre. BUS: Bus Stop 22 on Churchill Rd Kilburn. There are 4 bus routes along Churchill Rd: Route 235 - Kilburn to City Route 238 - UniSA Mawson Lakes Campus to City Route 239 - Arndale Shopping Centre to City		
Contact Person	Ms Bronwyn Pritchard, Phone 82603701 , Email <a href="mailto:Bronwyn.Pritchard@yec.sa.edu.au">Bronwyn.Pritchard@yec.sa.edu.au</a>		